

Планетарные миксеры PL

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Planetary Mixer

Code		Model		Dimensions LxWxH cm	
P01IR01006		PL5		↔ 38	↗ 24 ↕ 38
	Control		Capacità max vasca (litri)		Capacità max vasca (kg)
	Manual		5		0.5
Dim. vasca (ø x H cm)			Weight Kg		
21,5 x 18			 12,20		
	Total Power KW	Voltage V	Phases Ph		Frequency Hz
	0.3	230	1N+T		50



Planetary Mixer

Code
P01IR01006

Model
PL5

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

Innovative design for an easily understandable interface.

Whisk, Hook and flat beater INCLUDED to adapt the machine to your needs.

Complete with work timer and electromechanical controls.

Planetary Mixer

Code		Model		Dimensions LxWxH cm	
P01IR01007		PL7		↔ 38	↗ 24 ↕ 41
		Control		Capacità max vasca (litri)	
Manual				7	
		Dim. vasca (ø x H cm)		Capacità max vasca (kg)	
22 x 25				0.5	
				Weight Kg	
				 15,60	
		Total Power KW	Voltage V	Phases Ph	Frequency Hz
		0.325	230	1N+T	50



Planetary Mixer

Code
P01IR01007

Model
PL7

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

Innovative design for an easily understandable interface.

Whisk, Hook and flat beater INCLUDED to adapt the machine to your needs.

Complete with work timer and electromechanical controls.

Planetary Mixer

Code		Model		Dimensions LxWxH cm		
P011F01015		PL7-D		↔ 46	↗ 34	↕ 52
		Control		Capacità max vasca (litri)		Capacità max vasca (kg)
Manual				7		0.8
		Dim. vasca (ø x H cm)				Weight Kg
23 x 19						 20
		Total Power KW	Voltage V	Phases Ph		Frequency Hz
0.65		230		1N+T		50



Planetary Mixer

Code
P01IF01015

Model
PL7-D

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

Innovative design for an easily understandable interface.

Whisk, Hook and flat beater INCLUDED to adapt the machine to your needs.

Complete with work timer and electromechanical controls.

Planetary Mixer

Code		Model		Dimensions LxWxH cm	
P01IR01010		PL10		↔ 47	↗ 45
				↕ 60	
Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual		10		2.5	
Dim. vasca (ø x H cm)		Weight Kg			
24 x 24		 45			
Total Power KW		Voltage V		Phases Ph	
0.6		230		1N+T	
				Frequency Hz	
				50	



Planetary Mixer

Code
P01IR01010

Model
PL10

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

Innovative design for an easily understandable interface.

Whisk, Hook and flat beater INCLUDED to adapt the machine to your needs.

Complete with work timer and electromechanical controls.

Planetary Mixer

Code		Model		Dimensions LxWxH cm	
P01IR02006		PL20		↔ 54 ↗ 49 ↕ 78	
 Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual		20		5	
Dim. vasca (ø x H cm) 32 x 29		Weight Kg  65			
 Total Power KW		Voltage V 230		Phases Ph 1N+T	
1.1				Frequency Hz 50	



Planetary Mixer

Code

P01IR02006

Model

PL20

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

Innovative design for an easily understandable interface.

Whisk, Hook and flat beater INCLUDED to adapt the machine to your needs.

Complete with work timer and electromechanical controls.

Planetary Mixer

Code		Model		Dimensions LxWxH cm			
P01IR02007		PL30		↔ 57	↗ 51	↕ 81	
		Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual				25		6	
		Dim. vasca (ø x H cm)				Weight Kg	
34 x 32						 66	
		Total Power KW		Voltage V		Phases Ph	Frequency Hz
1.5		230		1N+T		50	



Planetary Mixer

Code

P01IR02007

Model

PL30

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

Innovative design for an easily understandable interface.

Whisk, Hook and flat beater INCLUDED to adapt the machine to your needs.

Complete with work timer and electromechanical controls.

Planetary Mixer

Code		Model		Dimensions LxWxH cm			
P01IR02008		PL40		↔ 65	↗ 62	↕ 112	
		Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual				40		9	
		Dim. vasca (ø x H cm)				Weight Kg	
40 x 38						 152	
		Total Power KW		Voltage V		Phases Ph	Frequency Hz
1.5		230		1N+T		50	



Planetary Mixer

Code

P01IR02008

Model

PL40

General Features

Choose the model that best suits your needs, from 5 to 40 liters of capacity.

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